

APPETIZER

Fresh Shucked Oyster 🍷
House Mignonette
3.75 each

Locally Inspired
Seasonal Soup
10

Spring Pea Velouté
Morels, Puffed Grains
Parmigiano-Reggiano
12

MARKET Green Salad
Chèvre, Beetroot, Prosciutto
Black Sesame Vinaigrette
16

Steamed Shrimp Salad
Barnston Island Greens
Champagne Beurre Blanc
Avocado, Soy Truffle Vinaigrette
22

Toasted Cauliflower Kale Salad
Almonds, Rye Croutons,
Grapes, Ajo Blanco Dressing
18

Steelhead Sashimi 🍷
Crispy Rice, Chipotle Emulsion
13

Ahi Tuna Tartare 🍷
Soy Ginger Vinaigrette
Roasted Chili Oil, Avocado
23

Seared Scallops
Caramelized Cauliflower
Caper-Raisin Emulsion
23

Black Pepper Octopus
Sweet Onion, Tarragon, Lime
18

Seared Foie Gras
Rhubarb Mostarda
Aged Balsamic, Brioche
28

SIMPLY COOKED

Slow-Cooked Steelhead 🍷
24

Ross Down Chicken Breast
27

CHOICE OF SAUCE

Longline Caught Ling Cod 🍷
24

Heritage Angus Beef Tenderloin
41

Béarnaise

Black Pepper Jam

Market Steak Sauce

Peace River Rack of Lamb
41

Soy Miso Mustard

Truffle Butter

SIDES

Sautéed Mushroom
Wine, Butter 9

North Arm Farm Roasted Carrots
Lemon, Olive Oil 7

Charred Broccolini
Parmesan, Chili 8

Black Truffle Mashed Potatoes 10

Mashed Potatoes 8

Hand-Cut Kennebec Fries 8

Seared Foie Gras 25



BY JEAN-GEORGES

Executive Chef – Ken Nakano

ENTRÉE

Mushroom Risotto
64° Soft – Poached Egg
Parmigiano-Reggiano
Enoki Fritter
22

House-Made Tagliatelle
Braised Beef, Tomato
Olives, Arugula
23

Ross Down Chicken Breast
Foie Gras Emulsion, Rutabaga
Artichoke Confit
32

Slow-Cooked Steelhead 🐟
Pomme Purée, Black Truffle
Sautéed Greens
30

Pan-Seared Sablefish 🐟
Salt Spring Island Mussels
N'duja, Farro, Coriander
42

Crunchy Ling Cod 🐟
Glazed Mushrooms, Mint
Pickled Radish
29

Heritage Angus Beef Tenderloin
New Potatoes, Spring Onions
Black Garlic Jus
46

Soy-Glazed Angus Beef Short Ribs
Whipped Potatoes
Rosemary Crumbs
Apple-Jalapeño Purée
39

Peace River Rack of Lamb
Sherry Glazed Radicchio
Gnudi, Pistachio Pesto
48

ROOTED IN HERITAGE TASTING MENU

*Inspired by Executive Chef Ken Nakano's
Japanese-Canadian Heritage*

Ikura

Salmon Onigiri, Genmaicha

NV Haywire 'Baby Bub', Summerland, Canada

Cold Smoked Yesso Scallops

Eggplant, Watercress

Osake Junmai Sparkling Sake, Granville Island, Canada

Foie Gras Terrine

Sake Kasu Macaron, Umeboshi

Umeboshi Fizz

Granville Island Sake, Umeboshi & Rice Syrup, Yuzu Sparkling Water

Saikyo Miso Gindara

Wild Rice, Nori, Braised Daikon

2014 Domaine Zind-Humbrecht Riesling, Alsace, France

Matcha Castella

Cherry Ice Cream, Umeshu

Matcha Sip

O5 Rare Tea Matcha, Passionfruit, Tequila, Orgeat, Lime

Tasting Menu 110

Beverage Pairing 70



Our produce and cuisine features the finest locally and ethically-sourced ingredients